



My Crazy Condiment

Makes approximately one cup

Ingredients

- ¼ lemon, cut into 1-inch pieces (remove the seeds but leave on the peel)
- ¼ purple onion, peel and cut into ½ inch pieces
- ¼ red-skinned apple, unpeeled but seeded and cut into ½ inch pieces
- ⅓ cup dill weed, cut into 1 inch long pieces (the stems don't need to be removed)
- 2 Tbsp toasted pumpkin seeds
- Salt and pepper to taste
- 2 Tbsp extra virgin olive oil

Instructions

Put everything except the olive oil into a Nutribullet and pulse to coarsely chop, stopping and moving the ingredients around so everything gets chopped but don't puree too much. Remove everything to a small bowl and add the olive oil to the chopped mixture. Stir together, season with salt and pepper (or even a little hot sauce) to taste.

Enjoy with fish, chicken, even rice and beans.